

For the table

- PANE E NUTELLA ARTIGIANALE \$7** ✓
our signature artisanal chocolate spread with bread
- MARGHERITA FLATBREAD \$18** ✓
buffalo mozzarella, basil, cherry tomatoes
- SALAMI FLATBREAD PIZZA \$14**
smoked provola, broccoli, spiced salami
- PLAIN FLATBREAD PIZZA \$6** (add pesto OR tomatoes \$5) ✓
rosemary, sicilian salt, extravirgin olive oil
- SALMON FLATBREAD PIZZA \$20**
buffalo ricotta, smoked salmon, arugula, walnuts
- PANE E OLIO \$3** ✓
homemade organic bread with evoo and red pepper flakes
- POLENTA E GRANA PADANO \$6** ✓
fresh stone ground polenta (from organic NY grains) and grana padano cheese
- CAPRESE DI PESCHE \$18**
buffalo mozzarella, prosciutto di parma, grilled nectarine, balsamic reduction

Buongiorno

- RICOTTA PANCAKES \$15** ✓
local grain, ricotta, honey, pistachios, seasonal jam
- MATCHA BERRIES GRANOLA BOWL \$12** ✓
org. greek yogurt, matcha powder, local berries, oro organic granola, chia seeds
- UOVA STRAPAZZATE \$15** (add prosciutto 4.5) ✓
organic scrambled eggs with salted ricotta, local mixed greens, local tomatoes, green onion
- FRITTATA AL TARTUFO \$18** (add prosciutto 4.5) ✓
open face organic eggs omelette, local broccoli, black truffle, hazelnut, smoke fondue
- OMELETTE PROVOLA E SPECK \$16**
organic egg omelette, provola, speck, roasted potatoes
- UOVA E RAGU DI SALSICCIA \$14**
skillet organic baked eggs, italian sausage, roasted rosemary potatoes
- PANINO ROAST BEEF \$12**
roast beef, mustard, pearl onion, mixed greens, grana padano
- PANINO VEGGIE \$10** ✓
mixed greens, tomato, mozzarella, pesto
- PANINO SOPPRESSATA \$11**
mozzarella, pesto, soppressata, mixed greens

O1M

371 BROOME ST, NYC
718.431.3332
WWW.OFICINA.NYC



Treat yourself

- ZUPPA DEL GIORNO \$8** ✓
soup of the day
- TAGLIOLINI AL PROSCIUTTO \$22**
tagliolini (homemade egg fresh pasta) butter, lemon, prosciutto
- GNOCCHI DI CECI \$18** (vegetarian option with no bacon) ✓
chickpea gnocchi, broccoli, bacon, gorgonzola fondue
- ORECCHIETTE BUFALA \$15** ✓
homemade orecchiette, tomato sauce, buffalo mozzarella
- FETTUCCINE AL PESTO \$16** ✓
homemade fettuccine egg pasta, basil pesto, grana padano
- PAPPARDELLE AL RAGU D'ANATRA \$18**
homemade pappardelle, local grass-fed duck ragù
- RAVIOLI PORCINI E SALVIA \$16** ✓
homemade mushroom ravioli, butter sage, pecorino cheese
- SMOKED TROUT SALAD \$16**
tomatoes, red onions, ricotta cream, croutons, olive oil, basil
- PESCE DEL GIORNO - MP**
ask your server about fish of the day
- POLLO AL TIMO \$18**
slow cooked pastured heritage chicken with thyme and roasted potatoes



From the Garden

- TOMATO SALAD \$11** ✓
mixed cherry tomatoes, red onions, chia seeds, balsamic vinaigrette
- INSALATA DI STAGIONE \$12** ✓
kale salad, pumpkin seeds, melon and apples, grana and lemon vinaigrette
- FARRO \$16** ✓
warm farro salad, local broccoli, cauliflowers, hazelnuts, anchovy pesto
- BROCCOLI ALL'OLIO DI OLIVA \$7** ✓
sautéed broccoli in extra virgin olive oil
- PATATE AL FORNO \$7** ✓
baked potatoes with rosemary
- PEPERONATA PINOLI E MENTA \$9** ✓
stewed peppers, pine nuts, mint
- ARTICHOKES \$7 • MIX OLIVES \$6 • PICKLES \$3** ✓

